

225 N CANON
BEVERLY HILLS

SPECIALTY COCKTAILS

NIMBUS \$25

Bright. Citrusy. Crisp.

Aperol. Yuzu. Lemongrass Tea.
Fluffed Orange Juice.

ESPRESSO SHAKERATO \$26

Dark. Velvety. Uplifting.

Haku Vodka. Espresso. Cacao.
Tonka.

HEY ARNOLD \$25

Tart. Refreshing. Bubbly

No. 3 Gin. Oolong Tea.
Lemon Soda.

IRISH GOOD MORNING \$24

Oaky. Silky. Opulent.

Slane Irish Whisky. Cold Brew.
Maple Cream.

WHITE ROOM \$24

Floral. Complex. Effervescent.

Tito's Vodka. White Tea. Lillet Blanc.
Lemon. Champagne.

EARLY BIRD \$24

Earthy. Sharp. Complex.

El Tesoro Blanco. Cold Brew.
Vanilla Whip. Chile.

Ask about our house-canned and bottled cocktails

BEER

Boomtown Mic Czech Pilsner	\$10
Off Shoot Beer Co. Escape West Coast IPA	\$10
Dupont Saison Belgian-Style Ale	\$15
Almanac Love Hazy IPA (draft)	\$10
The Bruery Helles-Style Lager (draft)	\$10

CHAMPAGNE

Laurent Perrier, 'La Cuvée' Brut NV	\$28 / \$130
Laurent Perrier, 'Cuvée Rosé' NV	\$38 / \$165
Louis Roederer, 'Cristal' 2012	\$105 / \$495
Krug, 375 ml	\$155

ROSÉ WINE

Rumor, Côtes de Provence Rosé	\$21 / \$95
-------------------------------	-------------

WHITE WINE

Scarpetta, Pinot Grigio	\$17 / \$75
Domaine Laporte, Sancerre	\$26 / \$120
Laurence et Denis Race, Chablis	\$23 / \$105
Far Niente, Chardonnay	\$31 / \$125

RED WINE

Jean Chauvenet, Pinot Noir	\$22 / \$95
Seabold, Pinot Noir	\$25 / \$115
Argento, Malbec	\$18 / \$80
Les Vins de Vienne, Châteauneuf du Pape	\$26 / \$120
Blackbird Vineyards, Cabernet Blend	\$28 / \$130
Opus One 'Overture', Cabernet Blend	\$75 / \$325

COFFEE

- MOCHA LATTE \$9
- ORANGE DREAM LATTE \$9
- ESPRESSO OR MACCHIATO \$8
- CAPPUCCINO \$9
- FLAT WHITE \$9
- AMERICANO \$8
- DRAFT COLD BREW \$8

DAIRY SUBSTITUTIONS:
OAT, ALMOND, COCONUT, SOY

TEA

from the Rare Tea Company

- CLARIDGE'S BESPOKE BLEND \$10
- EARL GREY \$10
- MASALA CHAI \$10
- WHOLE LEAF GREEN \$14
- JASMINE SILVER TIP \$14
- GENMAICHA \$10
- WILD CHAMOMILE FLOWERS \$10
- GINGER & LEMONGRASS \$10
- MALAWI SPEARMINT \$10
- MATCHA LATTE \$9
- CHAI LATTE \$9

REFRESHMENTS

- BLACK ICED TEA \$10
- ICED GREEN TEA \$10
- ICED HERBAL LEMON TEA \$10
- LEMONADE \$8
- ARNOLD PALMER \$8
- MEXICAN COKE \$6
- VYBES HEMP CBD \$12

JUICES

MAYBOURNE ELIXIR \$15

Orange juice, apple cider vinegar,
turmeric, ginger, lemon
& cayenne pepper

GREEN JUICE \$15

Granny Smith apple, cucumber,
celery, lemon, lime, ginger,
kale & chlorophyll

PINK SUNSET \$15

Carrot, beet, pear, pineapple,
pomelo, ginger, lemon

FRESH ORANGE JUICE \$14

FRESH GRAPEFRUIT JUICE \$14

the **MAYBOURNE** *cafe*

Open Daily
7am - 7pm

310-860-7971
MAYBOURNEBEVERLYHILLS DOT COM

BAKERY

CROISSANT \$8

PAIN AU CHOCOLAT \$10

VIENNOISERIE DU JOUR \$12

BREAKFAST MUFFIN \$8

CLARIDGE'S SCONES, CLOTTED CREAM, SQIRL JAM \$18

BREAKFAST

MARKET FRUITS (VG, GF) \$23

Farmer's market fruits with spiced honey yogurt

CLARIDGE'S SALMON BAGEL \$28

Whipped cream cheese, tomato, cucumber, onion

EGGS ON TOAST (VG) \$17

Lohmann's poached eggs on Bub & Grandma's Bread

POACHED EGGS ON AVOCADO TOAST (VG) \$26

Hass avocado, sunflower seeds, lemon, chili flakes

SO-CAL BREAKFAST \$29

Two farm eggs, avocado, bacon or sausage, house toast

THE SPA FRITTATA (VG, GF) \$26

Lohmann's egg whites, spinach, asparagus, zucchini, feta

BREAKFAST BURRITO \$26

Bacon, hash browns, poblano chili, pepper jack

FRIED EGG SANDWICH \$23

Fried egg, bacon, avocado, Calabrian chili aioli, brioche bun

MAYBOURNE BUTTERSCOTCH PANCAKES (VG) \$26

Salted butter, maple syrup

BREAKFAST SIDES

AVOCADO \$8

SLICED HEIRLOOM TOMATO \$8

HASH BROWN \$8

BACON \$9

CHICKEN SAUSAGE \$9

PORK SAUSAGE \$9

BUB & GRANDMA'S TOAST \$5

PLAIN BAGEL / SESAME BAGEL / EVERYTHING BAGEL \$7

ON THE FLY

CINNAMON SPICED YOGURT & GRANOLA (VG, GF) \$17

Today's market fruit

OVERNIGHT OATS (V, GF) \$18

Almond butter, blueberries, banana

PROTEIN SMOOTHIE BOWL (V, GF) \$21

Oats, peanut butter, flax, walnuts

COCONUT CHIA PUDDING (VG, GF) \$19

Market fruit, toasted almonds, local honey

SALADS & BOWLS

LITTLE GEM CAESAR SALAD \$26

Avocado, shaved Parmesan, croutons

ROTISSERIE CHICKEN SALAD (GF) \$34

Crispy pancetta, avocado, walnuts, soft egg, Banyuls vinaigrette

ASIAN KALE SALAD (V) \$20

Pickled carrots, cucumber, watermelon radish, peanut vinaigrette

DUNGENESS CRAB COBB SALAD (GF) \$38

Hass avocado, egg, tomato, crispy shallot, sherry vinaigrette

AHI TUNA POKE BOWL \$32

Avocado, edamame, seaweed salad

90210 VEGAN BRUNCH BOWL (V, GF) \$30

Scrambled tofu, avocado, brown rice, mushrooms, tomatoes

TOMATO SOUP \$21

San Marzano tomatoes, herbed grilled cheese

ADD-ON'S

ROTISSERIE CHICKEN \$8

SALMON PAVE \$19

ELKHORN FARMS ANGUS

SKIRT STEAK \$17

GRILLED SHRIMP \$18

POACHED FARM EGG \$5

CRISPY TOFU (V) \$8

SANDWICHES

THE MAYBOURNE CLUB \$30

House roasted turkey, bacon, avocado, lettuce, tomato

EGG SALAD SANDWICH (VG) \$22

Watercress, brioche

MAINE LOBSTER BLT \$38

Bacon, lettuce, tomato, avocado, aioli

BAJA FISH TACOS \$30

Crispy sea bass, shaved cabbage, lime crema

DRY-AGED SMASH BURGER \$30

Million Island dressing, American cheese, french fries

SIDES

GREEN GARDEN SALAD \$12

GREEN BEANS WITH LEMON & DILL (V, GF) \$15

CAULIFLOWER & ROMANESCO WITH MINT & ALEPPO PEPPER (GF) \$

ONION RINGS \$10

FRIES (SWEET POTATO / SKINNY / STEAK) \$8

TRUFFLE FRIES (V) \$16

DESSERTS

BANANA BREAD PUDDING (VG) \$18

Peanut butter chunk ice cream, toffee sauce

WARM CHOCOLATE MOELLEUX (VG) \$15

Baked hazelnut meringue, coffee ice cream

AFFOGATO (VG) \$15

Vanilla ice cream, espresso, doughnut holes

(VG) VEGETARIAN

(V) VEGAN

(GF) GLUTEN-FREE

FOR YOUR CONVENIENCE, A 20% SERVICE CHARGE WILL BE INCLUDED ON ALL CHECKS FROM 7-11AM

***CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS**